

Fig.1. Peroxide value (milli equiv. O<sub>2</sub>/kg) of soybean oil stored at 60°C

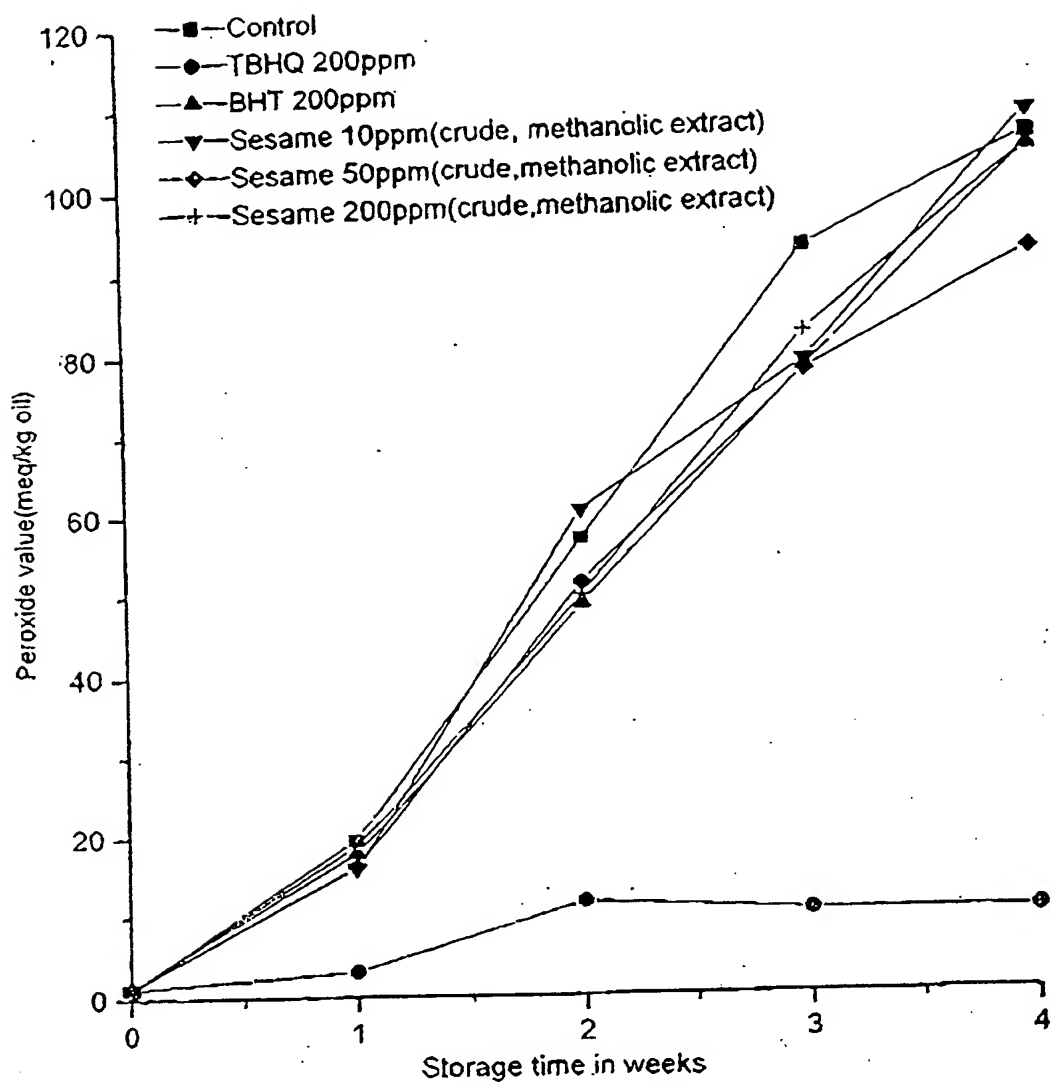


Fig.1a. Peroxide value (milliequiv.  $O_2$ /Kg) of Soybean oil stored at 60°C

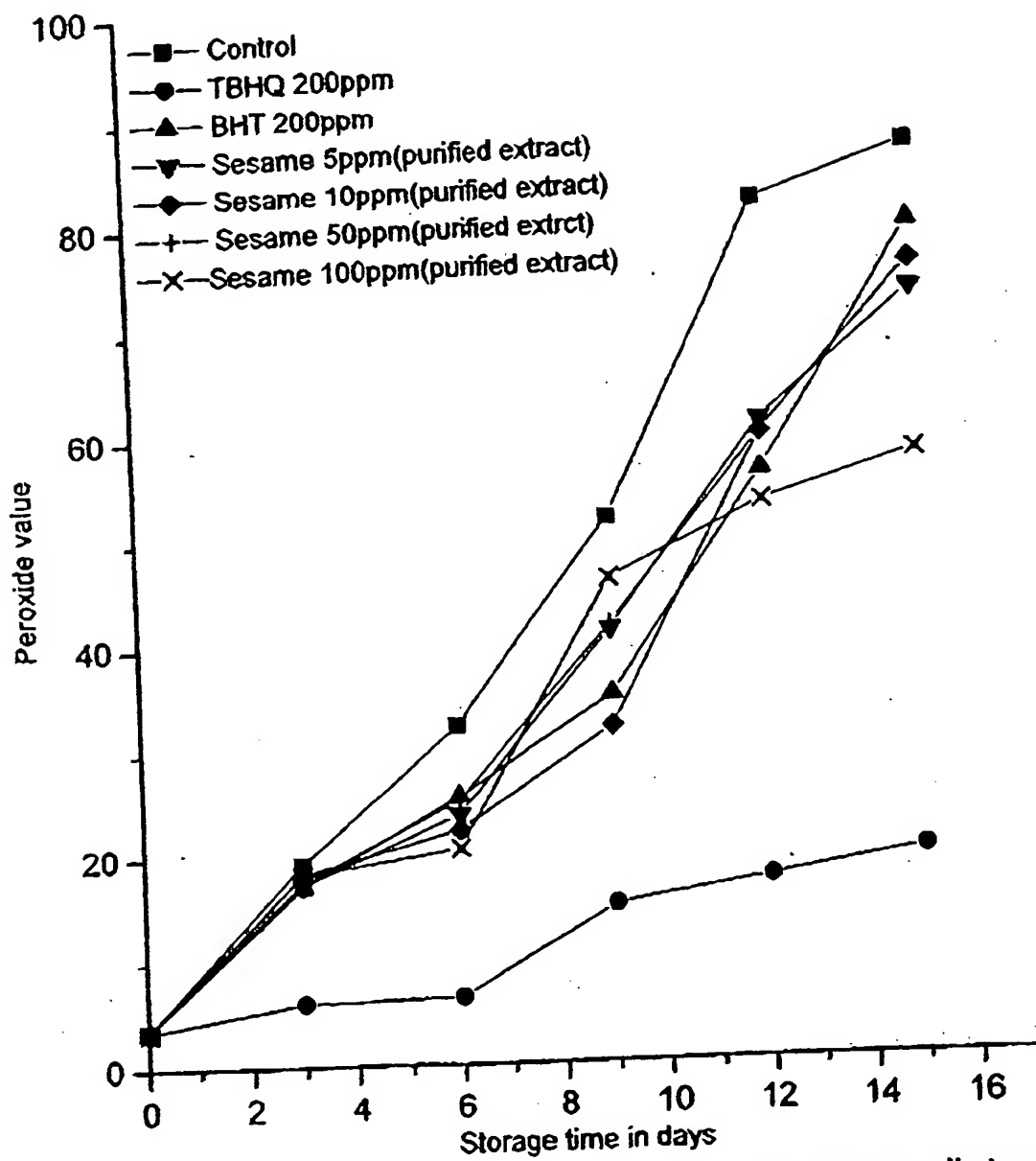


Fig.2. Peroxide value (milli equiv. O<sub>2</sub>/Kg) of safflower oil stored at 60°C

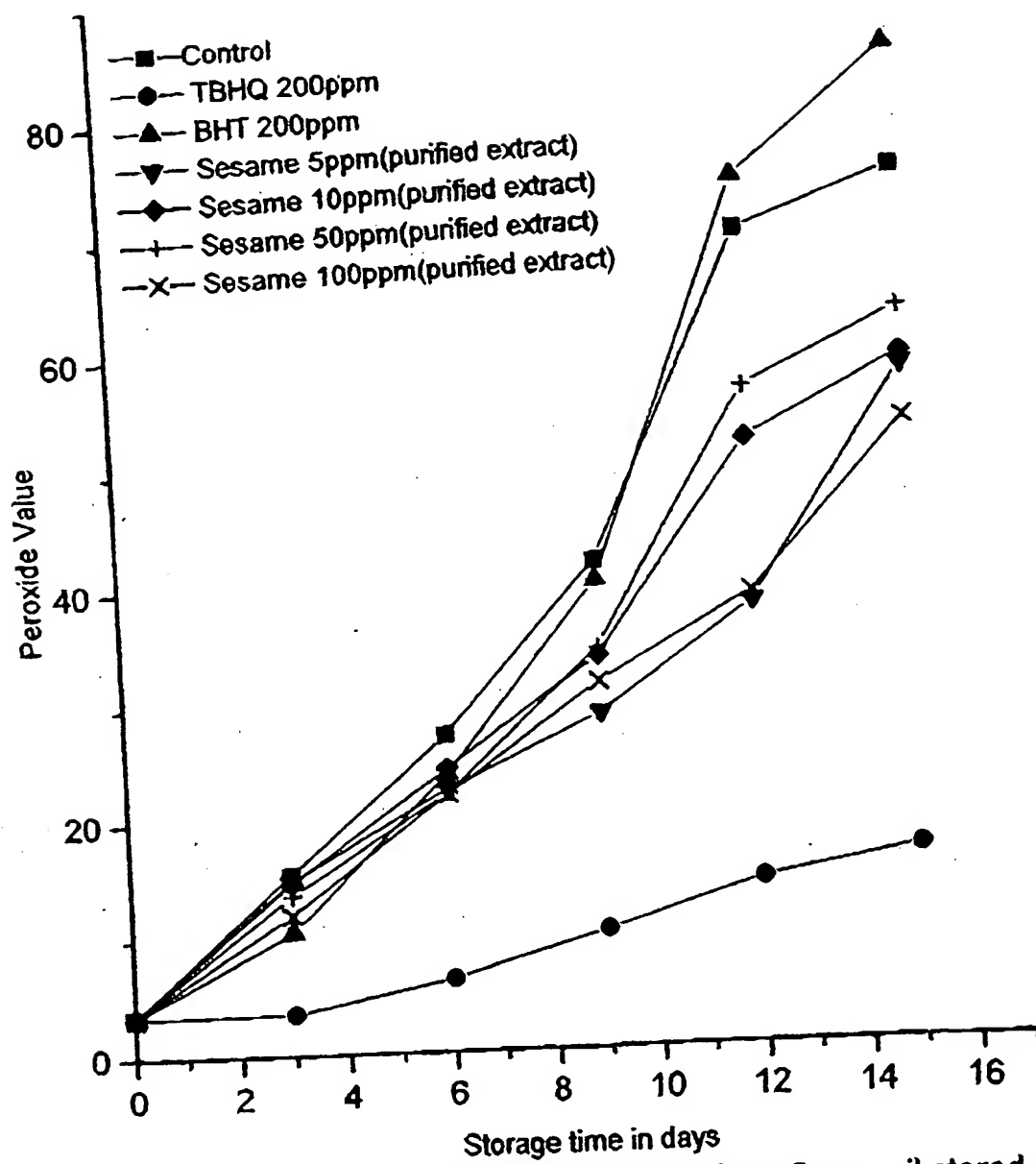


Fig.3. Peroxide Value(milli equiv. O<sub>2</sub>/Kg) of Sunflower oil stored at 60 °C

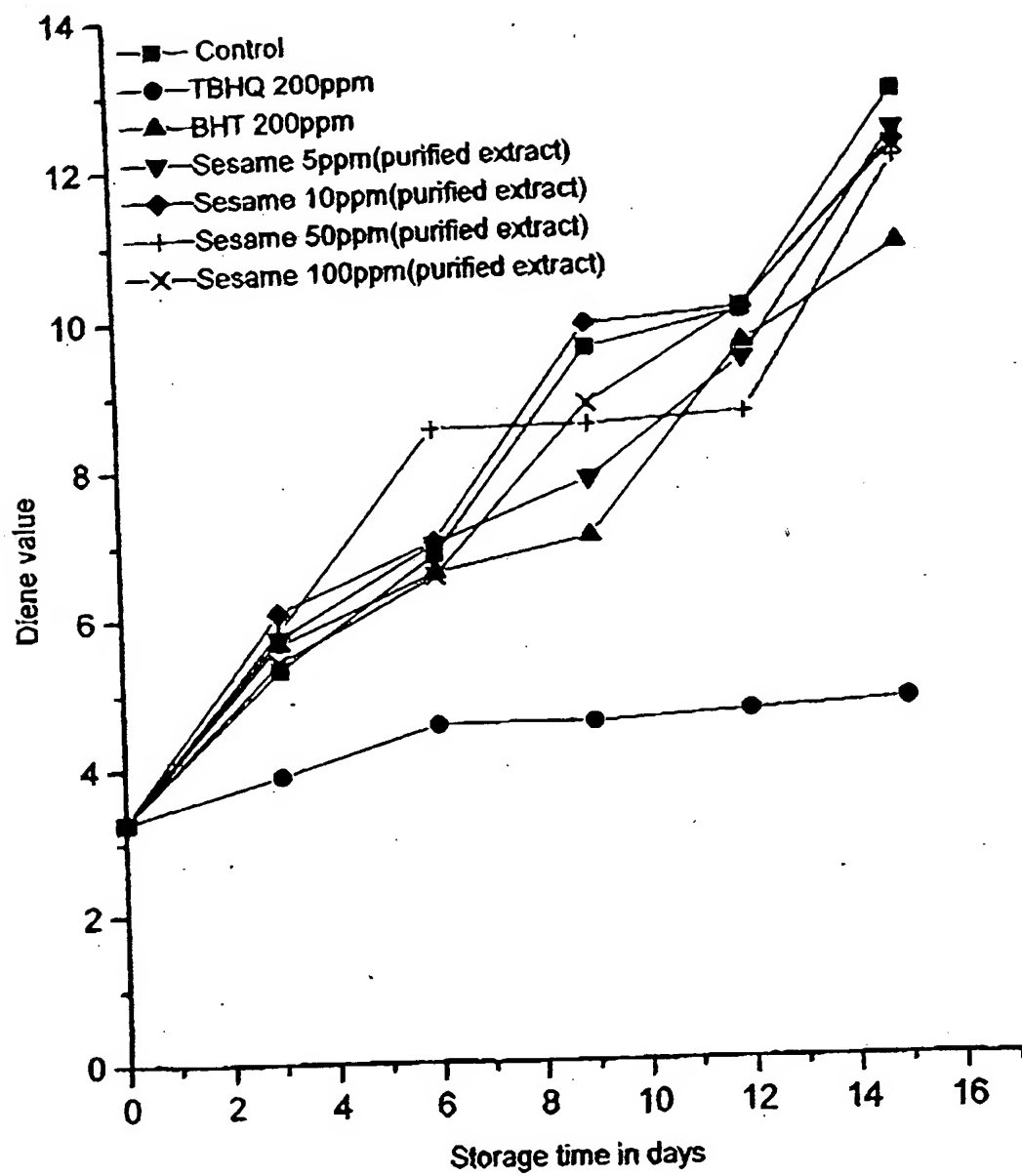


Fig.4. Diene Value of Safflower oil stored at 60°C

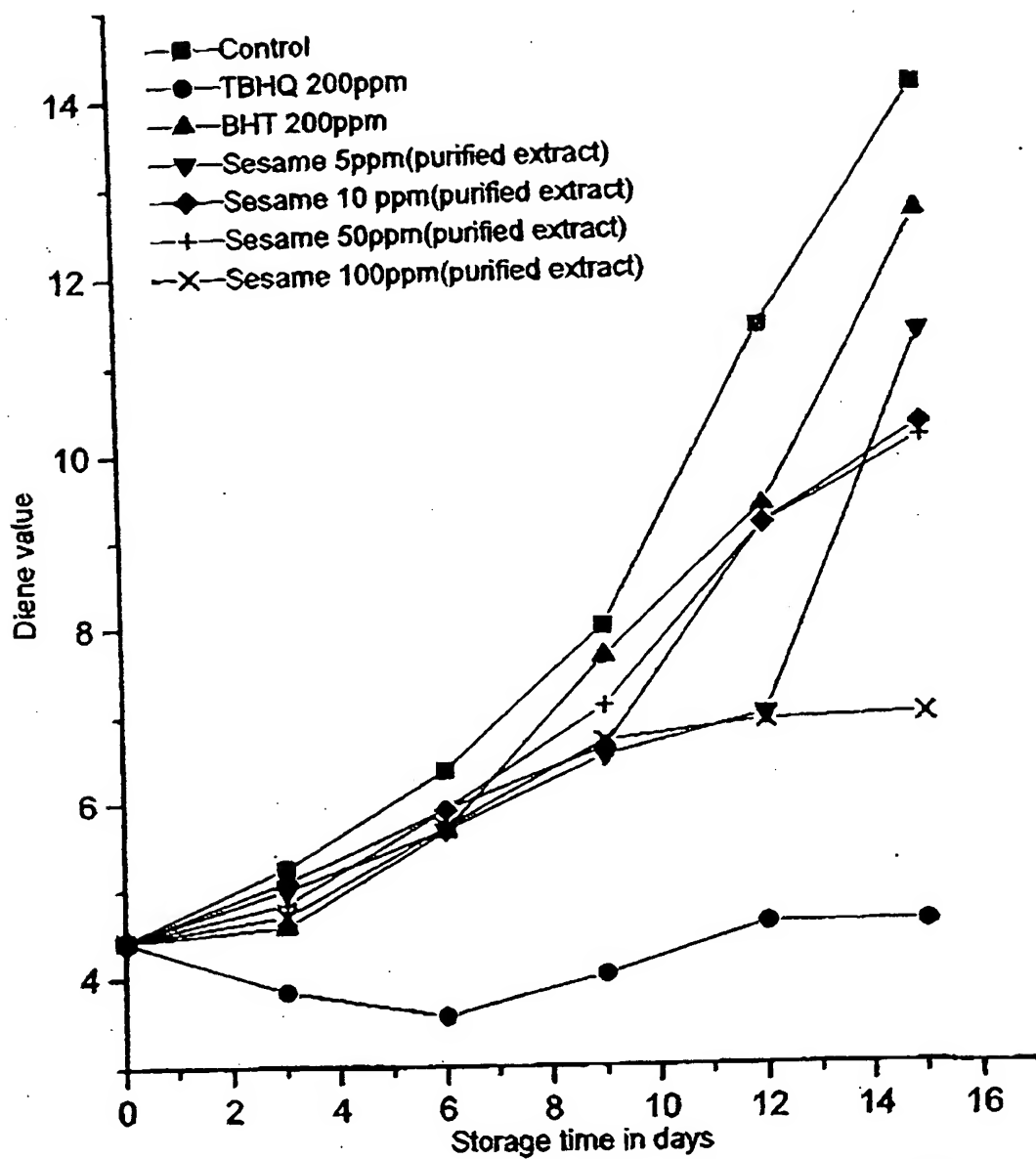


Fig.5. Diene Value of Sunflower oil stored at 60°C

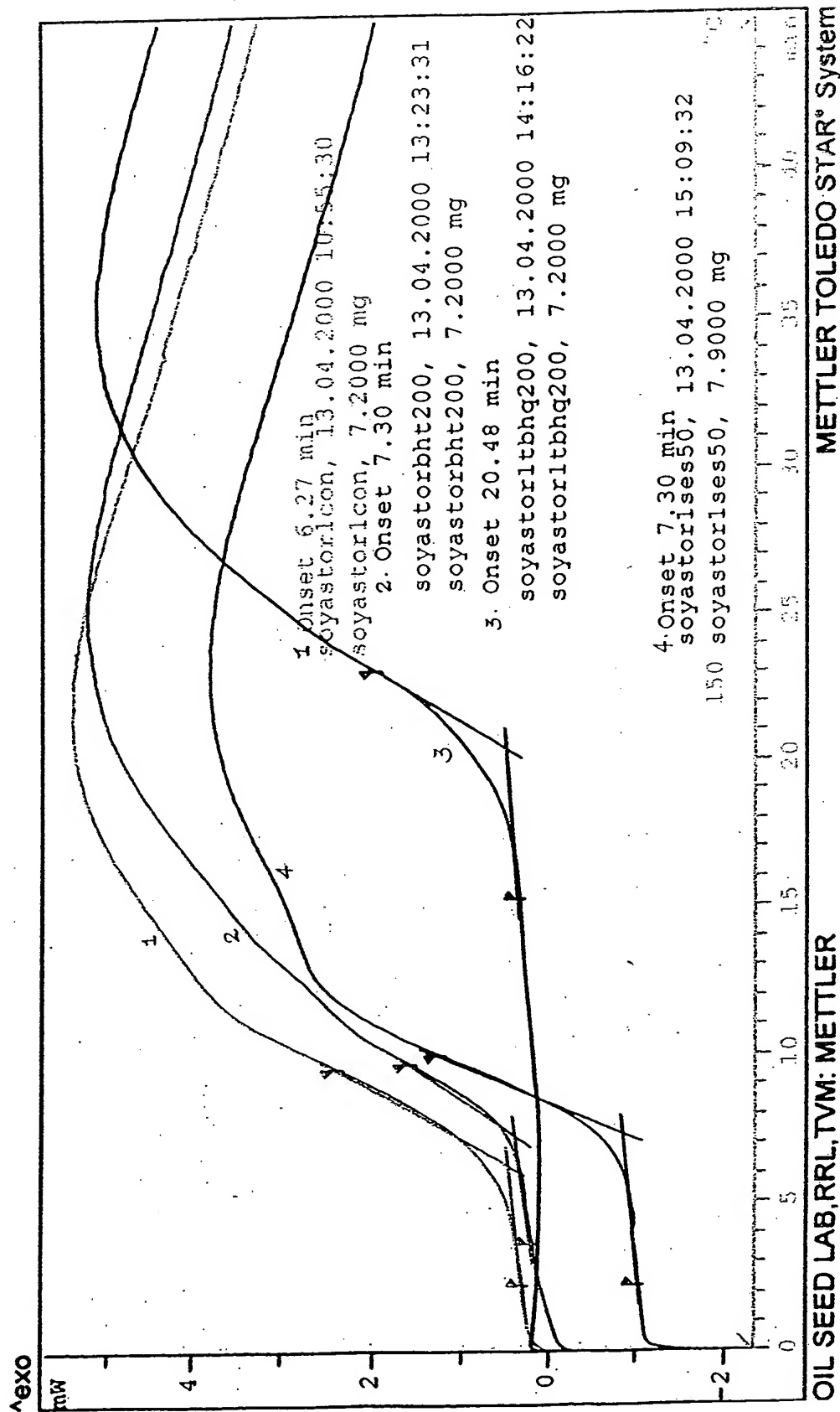


Fig.6. DSC profile of oxidative stability of soybean oil containing synthetic and sesame antioxidants at different concentrations (in ppm).

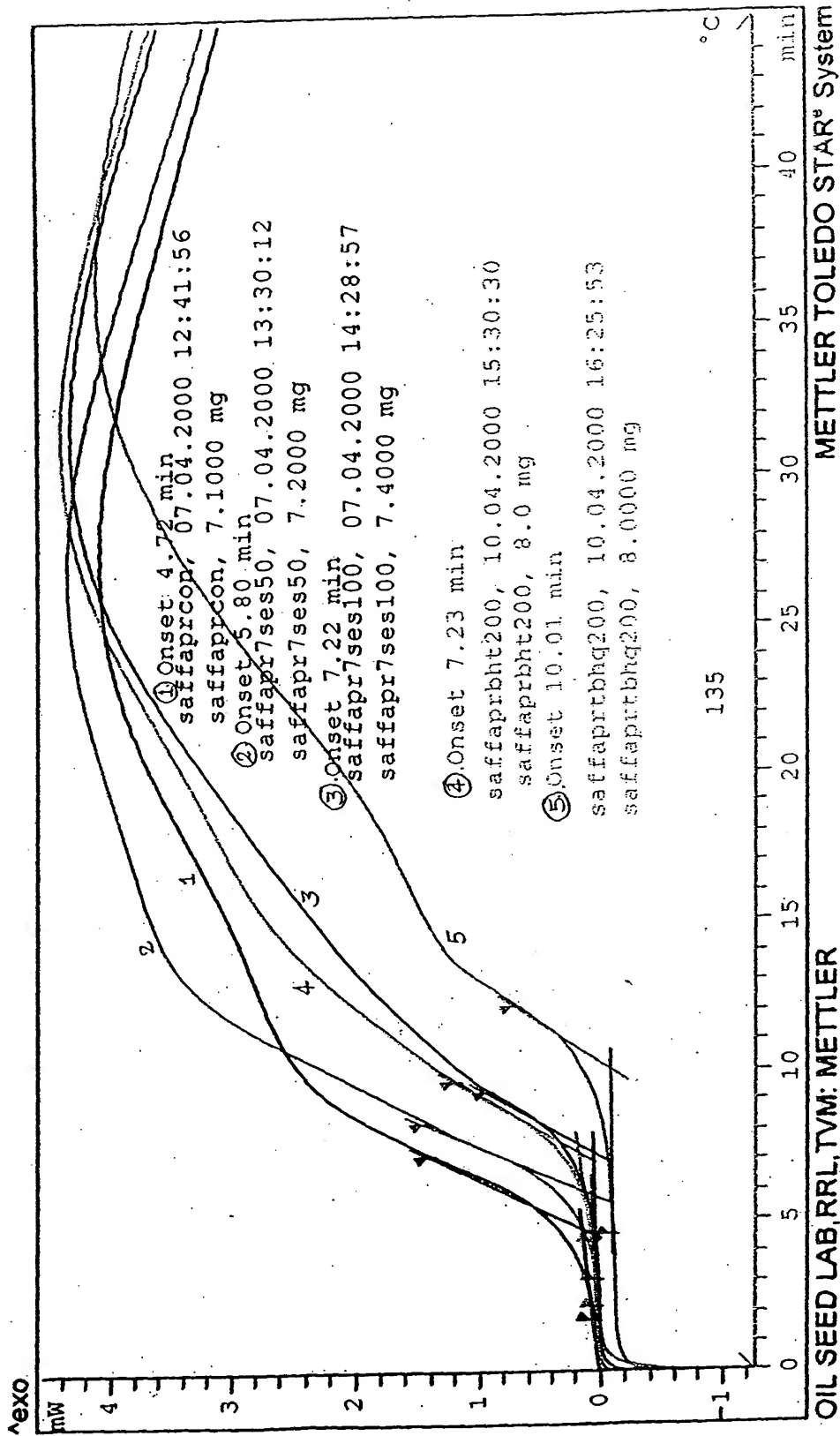


Fig.7. DSC profile of oxidative stability of safflower oil containing synthetic and sesame antioxidants at different concentrations (in ppm).

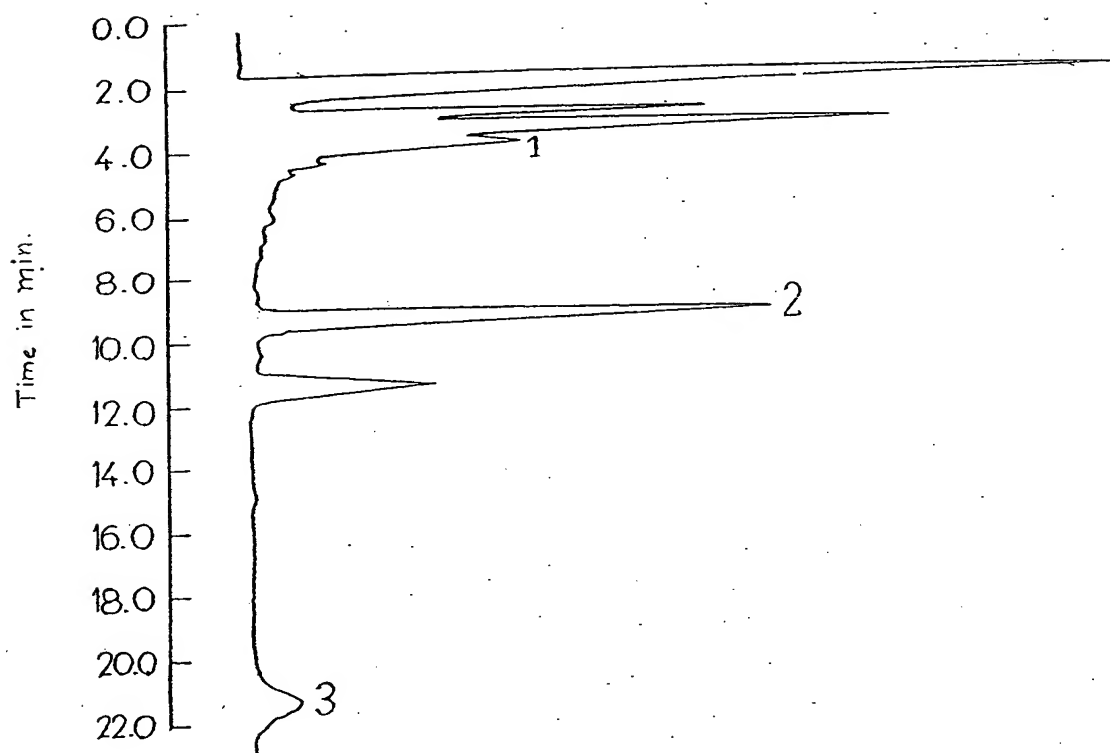
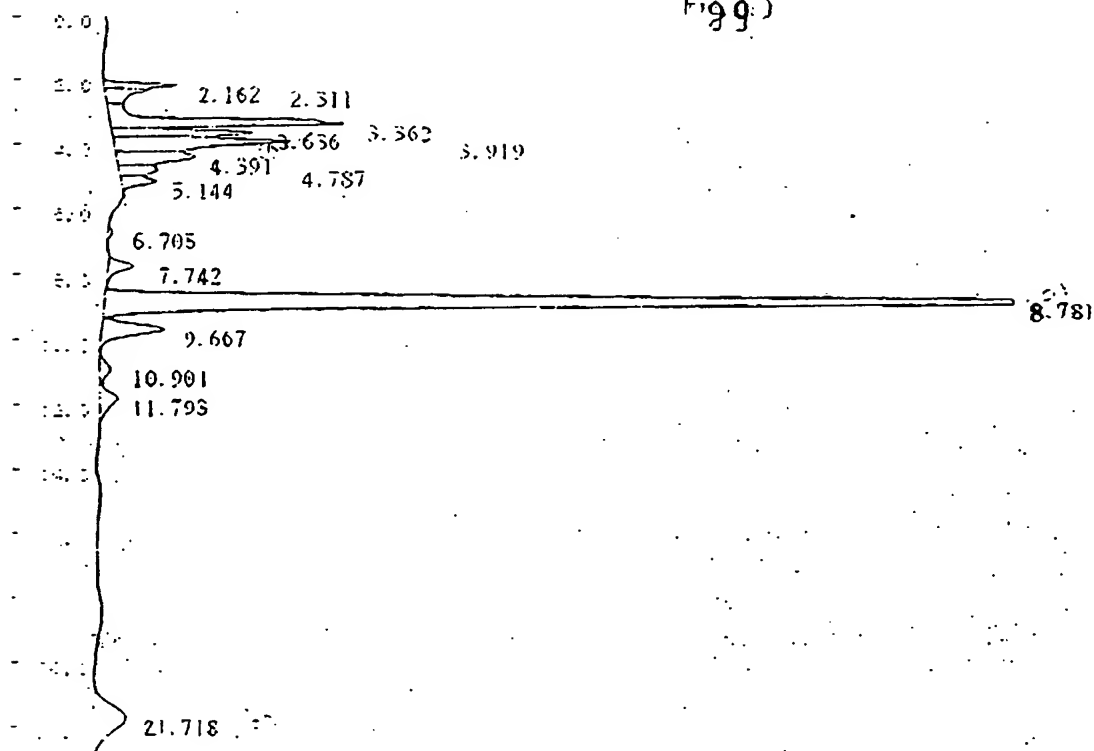


Fig.8: HPLC Profile of Sesame extract  
(1) Sesamol (2) Sesamin (3) Sesamolol

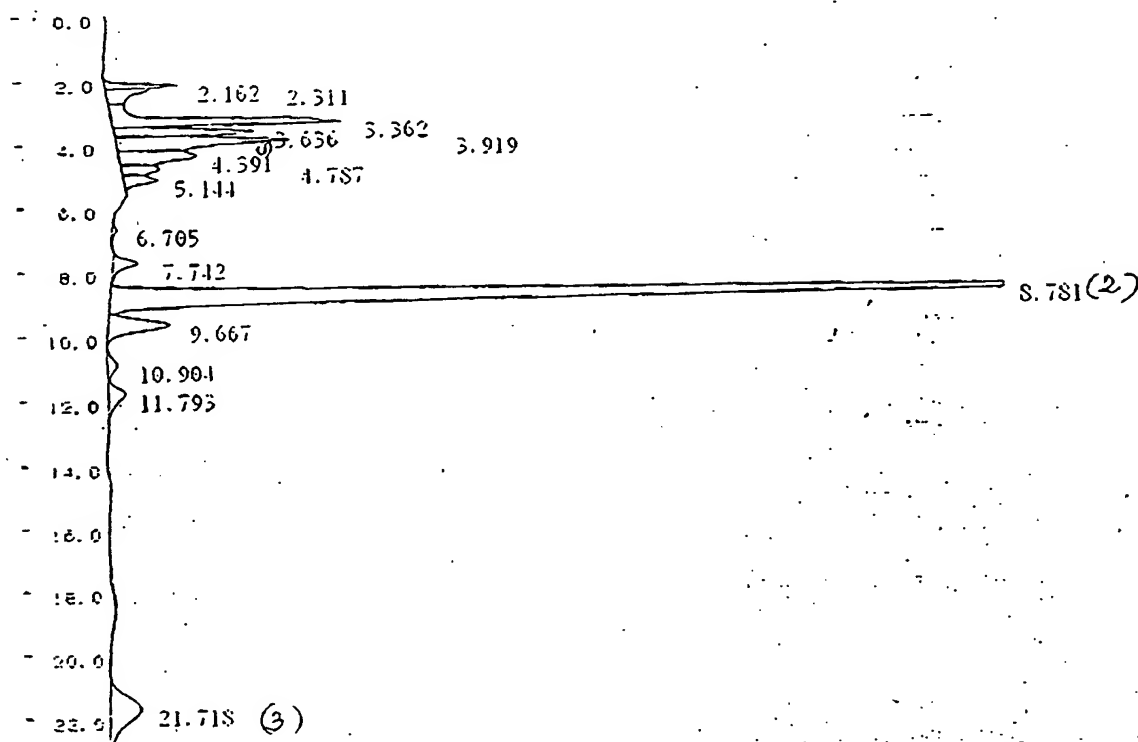
Fig 9)



## \*\* CALCULATION REPORT \*\*

CP	PKNO	TIME	AREA	HEIGHT	PK	IDNO	CONC	NAME
1	1	2.162	11994	1299			1.7548	
	2	2.311	12797	707	V		1.8724	
	3	3.362	61832	4088	V		9.0466	
	4	3.636	33442	2503	V		4.8929	
	5	3.919	55292	3115	V		8.0898	
	6	4.391	29323	1391	V		1.7982	
	7	4.787	11002	666	V		1.6098	
	8	5.144	9528	399	V		1.594	
	9	6.705	1186	74			0.1756	
	10	7.742	8433	436			1.2358	
	11	8.781	373966	20057			54.7152	
	12	9.667	26034	1090	V		3.8091	
	14	10.901	5042	174	V		0.7377	
	15	11.793	10121	309	V		1.4809	
	16	21.718	33486	555			4.8993	
TOTAL			683476	37124			100	

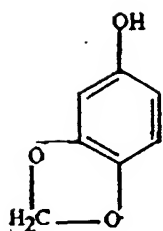
Fig (a):  
 SESAME CAKE EXTRACT (PURIFIED) - HPLC PROFILE  
 10.230g Cake → 0.5g extract in 100ml MeOH  
 C-RTA CHROMATOPAC CH=1 REPORT No.=4 DATA=2:MABEL.C52 00/08/08 12:57:14



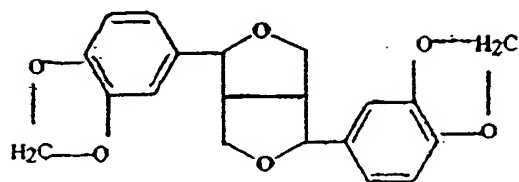
**\*\* CALCULATION REPORT \*\***

CH	PRNO	TIME	AREA	HEIGHT	MR	IDNO	CONC	NAME
1	1	2.162	11994	1299			1.7548	
2	2	2.311	12797	767	V		1.8724	
3	3	3.362	61832	4088	V		9.0166	1725.731/843.46
4	4	3.636	33442	2303	V		1.8724	9333.66/456.19
5	5	3.919	55292	3115	V		1.8724	27675.75/1108.29
6	6	4.391	29323	1391	V		1.8724	
7	7	4.787	11002	666	V		1.8724	
8	8	5.144	9528	599	V		1.8724	
9	9	6.705	1186	74	V		0.1736	
10	10	7.742	8433	436	V		1.2338	
11	11	8.781	373966	20057	V		54.7152	10549.643/5168.00
12	12	9.667	26034	1090	V		5.8091	4530.63/221.43
13	13	10.901	5042	174	V		0.7377	
14	14	11.793	10121	309	V		1.4809	
15	15	21.718	33486	555	V		1.8993	12500.04/610.94
TOTAL			683476	37124			100	

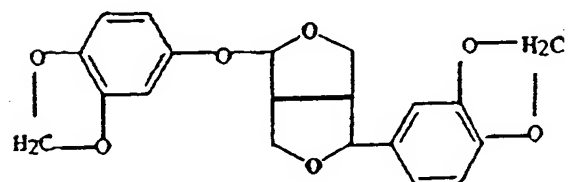
*Ext. at base*  
*Cake wt. basis*



Structure 1.Sesamol



Structure 2.Sesamin



Structure 3.Sesamolin

Fig. 11